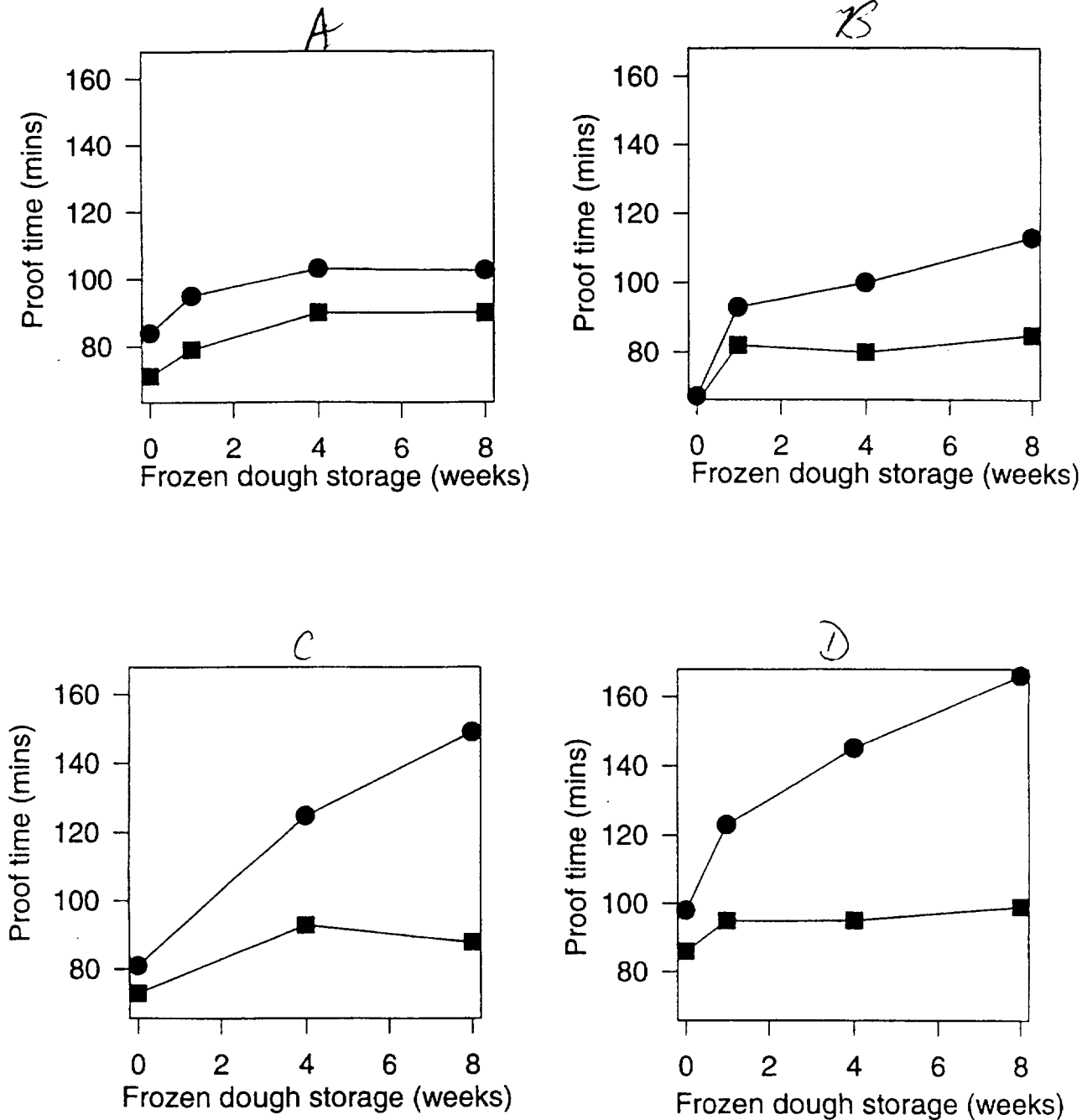


Figure 8



Proof times for for frozen dough that have been stored at -21 deg C for up to 8 weeks.

A. yeast at 4 deg C for one day

B. yeast at 4 deg C for 3 days

C. yeast at 4 deg C for 7 days

D. yeast at 4 deg C for 21 days

Solid circle: doughs made with yeast containing no added glycerol

Solid square: dough made with yeast to which glycerol was added at .4 M